

Grande Provence Méthode Cap Classique 2009

This bottle fermented 50/50 blend, captures the richness of Pinot Noir and the freshness of Chardonnay. Aged "sur lie" for 5 years before disgorgement, resulting in a complex and rich MCC with a crisp clear unencumbered palate with zero dosage.

Fresh west coast oysters, plump ripe strawberries or to celebrate life.

variety : Pinot Noir | 50% Pinot Noir, 50% Chardonnay

winery : Grande Provence Heritage Wine Estate

winemaker : Karl Lambour

wine of origin : Franschoek

analysis : alc : 11.90 % vol rs : 1.3 g/l pH : 3.43

type : Cap_Classique **style** : Dry

pack : Bottle **size** : 750ml **closure** : Cork

in the vineyard : The grapes used to craft this effervescent wine were specially selected Pinot Noir and Chardonnay blocks in the Franschoek valley.

about the harvest: Grapes were handpicked.

in the cellar : The juice was cold fermented and aged for 6 months before it was sealed in bottle for the second fermentation process.

